



RAW BAR *

PETITE PLATEAU

6 Oysters, 6 littlenecks, 3 shrimp
cocktail, 3 crab claws 45

Oysters 3

Native littlenecks 1.50
Native cherrystones 1.50
Jumbo shrimp cocktail 4
Jonah crab claws 3.50

GARDE GRANDE PLATEAU

12 Oysters, 8 littlenecks,
6 shrimp cocktail, 6 crab claws,
hamachi tartare 95

CHARCUTERIE & CHEESE

3 for 16

5 for 26

7 for 35

CHARCUTERIE & TERRINE

Salami etna (Olympia Provisions) Sicilian style salami with pistachios, lemon zest and sea salt

Coppa picante (Olympia Provisions) deep, herbal, smoky, spicy not scorching

Berkshire prosciutto (La Quercia) soft, silky, meaty, builds to rich pork flavor with butter cream finish

Berkshire pancetta (La Quercia) rustic, meaty, rich

Country pork pate (Garde) duck liver, lardo, pistachio

Curried rabbit terrine (Garde) confit rabbit, pork belly

Chicken liver mousse (Garde) chicken liver, armagnac, cream

ARTISANAL CHEESE

Fromage d’Affinois French double-cream, pasteurized cow's milk

Morbier semi soft cow’s milk, unpasteurized

Fourme d'Ambert semi hard, unpasteurized cow’s milk

Humbolt fog semi soft, pasteurized goats milk

Manchego firm, aged 6 months, pasteurized sheep’s milk

Corporate Executive Chef: Robert Sisca

Executive Chef: Chris Nardoza

86 Dorrance St. Providence, Rhode Island 02903 p:401.632.4799

*RI State Law Requires that we inform you that Eating Raw or Undercooked Meats, Poultry, Seafood, Shellfish or unpasteurized eggs may increase your risk of food borne illness.

We ask that those patrons with allergies please inform your server or bartender prior to ordering.



STARTER

Arugula & bibb salad	breakfast radish, seasonal vegetables, lemon vinaigrette	9
Watercress salad	Fourme d’Ambert, sunflower seeds, lady apple, pimenton vinaigrette	10
Smoked white asparagus soup	2 hour poached egg, prosciutto, frisse*	11
Hamachi crudo	Asian pear, almond, green garlic, black vinegar crisp*	12
Native RI oysters	(3) smoked pepperoncini pearls, meyer lemon*	9
Lamb tartare	vadouvan, spicy mustard, potato crisps, quail egg*	13

BRUNCH

The classic	two farm eggs, duck fat potatoes, choice of bacon or lamb merguez	9
Omelette	spicy jack cheddar, wild mushrooms, arugula* (egg whites \$2 extra)	10
Pancakes	fresh berries, sea salt butter, Vermont maple syrup (please allow 20 minutes)	12
Salmon benedict	earl grey cure, poached eggs, English muffin, hollandaise	13

BRUNCH ENTREES

Duck confit French toast	Texas toast, lingonberry, cured egg yolk	14
Croque madame	sunny side up egg*	12
Brisket burger	smoked gouda, prosciutto, aioli, fried egg*	15
Steak and eggs	flat iron steak, two fried eggs, duck fat potatoes, boursin toast*	21
Thyme cavatelli	duck sausage, brown butter, baby carrot, radish, ricotta salata	19

SIDES

Smoked bacon	5
Lamb merguez sausage	6
Duck fat potatoes	5
French fries, chilies, garlic aioli	6
Wild and cultivated mushrooms	8
French toast	5
Farm egg (any style)*	2

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